

## **Chinese Pizza**

### **CRUST**

- 1 Package active dry yeast
- 2 tsp Sugar
- 1 1/4 cup Warm water
- 2 Tbs Salad oil
- 1 tsp Salt
- 4 cup Flour

### **Procedure**

1. SAUCE FOR CRUST-- tb Hoisin sauce tb Catsup ts Sesame-oil tb Oil Cloves garlic, finely minced Or 3 slices ginger grated c Thinly sliced Chinese -sausages /2 c Shredded water chestnuts /2 c Bamboo shoots, shredded Or 5 Chipotle Pizza 32 dried black mushrooms, -shredded Or 2 stalks green onion, -shredded /4 Onion, sliced Bell pepper, shredded tb Soy sauce tb Hoisin sauce tb Catsup ts Sesame oil to brush on top -of pizza
2. This is from one of Yan's books... I haven't tried this, but it looks pretty tasty. In general, I 't care for Yan's recipes, although I do get a kick out of his show. I 't know what it is, but the few things I've made from this book just 't seem to quite make it.
3. To make crust: Dissolve yeast and sugar in warm water. Let set for 10 minutes. Stir in oil and salt; add flour gradually. Knead dough for 10 to 15 minutes or until smooth and elastic. Place in greased bowl, cover and let rise in a warm place free from drafts until double in bulk (1 1/2 to 2 hours). Punch down dough and roll into thin crust. Make 2 pizzas of 12" diameter, 1/4" thickness. Place crust on baking sheet.
4. Combine ingredients for sauce and set aside.
5. Heat oil over high heat; put in garlic and ginger, stir for 5 seconds. Add remaining ingredients, except hoisin sauce, catsup and sesame oil; reduce heat to medium-high. Stir-fry for 1 to 2 minutes. Add hoisin sauce and catsup and stir-fry for another minute.
6. Spread sauce on dough, then top with stir-fried vegetables and meat; brush sesame oil on top.
7. Bake pizza at 375F for 15 minutes or until golden brown. Serve and enjoy.
8. RES: One cup of sausage is equal to 3 sausages. For a classier pizza, add 1/2 cup sliced prawns. For added hotness, put 1/2 teaspoon hot chili oil into the sauce.

Servings: 1